

The Primavera Regency

Introducing

Primavera Caterers

For all your Off Premise Catering needs. Specializing in Corporate Events.



We offer a full line
of trays of our
delicious homemade
specialties as well as
salads, soups and sandwich
platters to fit your needs.

Full Service,
Equipment Rental, Servers,
Bartenders & Delivery
Also Available

“Let Primavera Host Your Next Event”

1080 Valley Road • Stirling, New Jersey 07980

Telephone (908) 580-0707

www.theprimavera.com

For more information contact

Michael@theprimavera.com or Christina@theprimavera.com



The Primavera Regency

Catering To Go

Let Us Be Your Personal Caterer!

After more than four decades in the restaurant, hospitality and event planning business, **Primavera Regency Caterers** now offers our award winning cuisine for pick-up or drop-off through our new **Catering-to-Go** division.

Whether you're hosting a game day party or holiday get-together; planning a poolside cocktail soiree, office luncheon or intimate wedding, we have the experience and "know how" to plan and execute your menu to sheer perfection. Our **Catering-to-Go** service makes entertaining easy – offering beautifully prepared heat-n-serve and cold selections sure to please everyone.

In your home, at the office, at the beach or the backyard, **Primavera Regency Caterers** will make your occasion deliciously memorable. Enjoy your guests, take in your surroundings, savor the moment and be a Guest at your own Party! At **Primavera Regency Caterers**, we accommodate you in delicious style, and catering to high expectations is our specialty!

We invite you to choose from the menu options we've provided or we're happy to create a menu tailored to perfectly suit your individual taste and budget.



HORS D'OEUVRES

| | |
|--------------------------------------------|-------------|
| Lamb Chops | \$3 each |
| Coconut Shrimp | \$2 each |
| (16-20 size) | |
| Scallops Wrapped in Bacon | \$1.50 each |
| (10-20 size) | |
| Mozzarella En Carozza | \$1.50 each |
| Crab Cakes (Mini) | \$2 each |
| Cocktail Franks | \$.75 each |
| Fried Shrimp (with Tartar Sauce) | \$2 each |
| Vegetable Spring Rolls | \$1.50 each |
| Mozzarella Sticks | \$1 each |
| Clams Casino or Oreganato | \$1.50 each |
| Stuffed Mushrooms with Sausage | \$2 each |
| Shrimp Cocktail (u/15) | \$2.50 each |
| Chicken Tenders | \$1.50 each |
| Risotto Cakes (Truffle or Pesto) | \$1 each |
| Spanakopita | \$1 each |
| Baked Brie in Pastry Puff | \$1 each |

COLD PLATTERS

| | Small (8-10 ppl) | Medium (15-20 ppl) | Large (25-30 ppl) |
|-----------------------------------------------|---------------------|-----------------------|----------------------|
| Cold Antipasto | \$45 | \$60 | \$90 |
| Fresh Mozzarella and Tomato | \$35 | \$50 | \$70 |
| Roasted Peppers and Mozzarella | \$35 | \$50 | \$70 |
| Tomato Bruschetta | \$25 | \$35 | \$45 |
| Grilled Seasonal Vegetables | \$30 | \$40 | \$55 |
| Imported Cheese Platter/Crackers | \$45 | \$60 | \$80 |
| Fruit Platter | \$35 | \$45 | \$55 |
| (Seasonal) | | | |
| Vegetable Crudit  | \$25 | \$40 | \$50 |



COLD PLATTERS *continued*

| | Small (8-10 ppl) | Medium (15-20 ppl) | Large (25-30 ppl) |
|-----------------------------------------------------|---------------------|-----------------------|----------------------|
| Smoked Salmon | \$50 | \$65 | \$80 |
| Deviled Eggs | \$30 | \$40 | \$50 |
| Pepper-Crusted Sashimi Tuna | \$40 | \$60 | \$80 |
| Fresh Whipped Ricotta on Crostini \$35 | \$50 | \$65 | |
| Prosciutto Wrapped Melon | \$35 | \$50 | \$75 |
| Stuffed Pinwheel Mozzarella | \$40 | \$55 | \$80 |

MARINATED SALADS

| (Small 8-10 ppl) |
|---------------------------------------|
| Roasted Fingerling Potato . . \$15 |
| Broccoli Rabe . . \$25 |
| Artichokes . . \$20 |
| Wild Mushroom . . \$20 |
| Pesto Orecchiette . . \$15 |
| Corn Salad . . \$18 |
| Imported Olives . . \$25 |
| Stuffed Cherry Peppers (hot) . . \$25 |
| String Bean & Potato . . \$18 |
| Seafood Salad . . \$75 |

TRADITIONAL SALADS

| | Small (8-10 ppl) | Medium (12-15 ppl) | Large (18-20 ppl) |
|------------------------|---------------------|-----------------------|----------------------|
| Caesar | \$30. | \$35 | \$45 |
| Baby Field Greens . | \$30. | \$35 | \$45 |
| House Salad | \$25. | \$30 | \$35 |
| Regency Salad. | \$35. | \$40 | \$50 |
| Greek Salad. | \$35. | \$40 | \$50 |
| Cobb Salad | \$45. | \$50 | \$60 |
| Olivia Salad. | \$35. | \$40 | \$50 |
| Beet Salad. | \$40 | \$45 | \$55 |
| The Summit Salad . | \$45. | \$50 | \$60 |
| Iceberg Wedge | \$35. | \$40 | \$50 |

*Add Grilled Chicken \$4.00 per piece or
Grilled Shrimp \$3.00 per piece*

Caesar: Romaine Lettuce, Homemade Croutons and Homemade Creamy Dressing.

House: Iceberg Lettuce with Tomatoes, Onions, Cucumbers and Olives in a House Vinaigrette.

Regency: Baby Field of Greens, Sundried Cranberries, Sugar Coated Walnuts, Crumbled Blue Cheese and Raspberry Vinaigrette.

Greek: Romaine Lettuce, Tomatoes, Onions, Cucumbers and Olives with Stuffed Grape Leaves in a Red Wine Vinaigrette.

Cobb: Chopped Romaine, Mixed Greens, Tomatoes, Avocado, Red Onions, Bacon, Hard Boiled Eggs and Gorgonzola Cheese in a Red Wine Vinaigrette with Grilled Chicken or Turkey.

Olivia: Chopped Iceberg, Romaine, Grape Tomatoes, Avocado, Red Onions, Corn, Black Beans, Cucumbers and Parmigiano Reggiano with an Aged Red Wine Vinaigrette.

Beet: Diced Fresh Roasted Beets tossed with Romaine, Cucumbers, Tomatoes and Red Onions in a light Balsamic Vinaigrette Topped with Gorgonzola Cheese.

The Summit: Port Poached Pears, Organic Baby Arugula, Shaved Fennel, Apple Wood Smoked Bacon, Sundried Cranberries, Goat Cheese and Roasted Fig Vinaigrette.

SOUPS

| | Pint | Quart |
|------------------------------|--------|---------|
| Lobster Bisque | \$7.95 | \$10.95 |
| Minestrone | \$5.95 | \$8.95 |
| Pasta Fagioli | \$5.95 | \$8.95 |
| Tortellini En Brodo. | \$5.95 | \$8.95 |

SANDWICH PLATTERS

(on Focaccia or Ciabatta Bread)

| Small (4-6 ppl) (12 pieces) | Medium (8-10 ppl) (24 pieces) | Large (14-16 ppl) (36 pieces) |
|-----------------------------------|-------------------------------------|-------------------------------------|
| \$29.95 | \$54.95 | \$79.95 |

Choices Available

Grilled Chicken, Roasted Peppers, Mozzarella

Oven Roasted Turkey with
Lettuce, Tomato, Onion

Chicken Cutlet or Grilled with Lettuce,
Tomato, Honey Mustard

Chicken Parmesan

Eggplant Parmesan

Roasted Pepper, Grilled Eggplant,
Fresh Mozzarella

Prosciutto, Roasted Peppers, Mozzarella

Other Bread Options Available Upon Request

WRAPS

| Small | Medium | Large |
|-------------|-------------|-------------|
| (4-6 ppl) | (8-10 ppl) | (14-16 ppl) |
| (16 pieces) | (32 pieces) | (48 pieces) |
| \$35.95 | \$65.95 | \$95.95 |

Choice of:

Grilled Chicken Caesar

Grilled Vegetables and Tomato

Cheese Steak

Chunky White Tuna Salad

Grilled Chicken, Spinach, Mozzarella,
Mushrooms, Onions

Sliced Turkey, Lettuce, Tomato, Onion

Grilled Chicken, Broccoli Rabe,
Roasted Peppers, Mozzarella

SPECIALTY CHEESE PLATTERS

American

Vermont Cheddar, Camembert Square from New York, Select Blue from Minnesota and Provolone and Cave Aged Mellage from Wisconsin. Complete with Dried Fruit and Nuts.

Serves 20-25 ppl \$89.99

Italy

Soft Ripened Italian Cheeses, Taleggio Trugole, Gorgonzola, Parmigiano Reggiano and Sottocenere with Truffles.

Complete with Dried Fruit and Nuts.

Serves 20-25 ppl \$89.99

Spain

Manchego, Drunken Goat, Campo De Montalban and Herbed Goat Cheese. Complete with Dried Fruit and Nuts.

Serves 20-25 ppl \$89.99

European Cheese Collection

Cave Ripened Rich and Buttery Triple Crème Brie, Kerrygold Vintage Dublined, Blue Stilton, Spain's Gotes Catalanes and Italian Mountain Gorgonzola.

Complete with Dried Fruit and Nuts.

Serves 20-25 ppl \$89.99

World of Cheese

England's Blue Stilton, Spain's Manchego, Italy's Parmigiano Reggiano, Switzerland's Gruyere and France's Triple Crème Brie.

Complete with Dried Fruit and Nuts.

Serves 35-50 ppl \$149.99

SLIDER PLATTERS

| Small | Medium | Large |
|-------------|-------------|-------------|
| (4-6 ppl) | (8-10 ppl) | (14-16 ppl) |
| (10 pieces) | (18 pieces) | (24 pieces) |
| \$29.95 | \$50.95 | \$65.95 |

Choice of:

Angus Beef Hamburger With or Without Cheese

Meatball Parmigiana

Chicken Parmigiana

(All Served on Potato Rolls)





PASTA

Small Large Thin Large Deep
(8-10 ppl) (12-15 ppl) (18-20 ppl)

| | | | |
|------------------------------------------------------|--------------|--------------|------|
| Penne Vodka w/Peas and Prosciutto . . . | \$45 | \$60 | \$70 |
| Baked Ziti | \$35 | \$55 | \$65 |
| Cavatelli and Broccoli | \$45 | \$65 | \$75 |
| Penne Marinara . . | \$30 | \$40 | \$55 |
| Anna's Sausage Lasagna | \$55 | \$80 | N/A |
| Cheese Lasagna w/Meat Sauce . . . | \$40 | \$70 | N/A |
| Ziti Siciliano (Eggplant or Sausage) | \$45 | \$65 | \$75 |
| Mezza Rigatoni Bolognese | \$35 | \$45 | \$60 |
| Whole Wheat Penne Della Casa | \$45 | \$55 | \$65 |
| Shells/Shrimp Marinara | \$55 | \$75 | \$85 |
| Penne Pasta/ Broccoli Rabe and Sausage | \$50 | \$60 | \$70 |

PASTA *continued*

Small Large Thin Large Deep
(8-10 ppl) (12-15 ppl) (18-20 ppl)

| | | | |
|-------------------------------------------------|---------------|--------------|------|
| Penne/Broccoli Rabe and Shrimp | \$55 | \$75 | \$85 |
| Cheese Tortellini/Pesto or Alfredo | \$50 | \$60 | \$70 |
| Pennoni Amatriciana | \$55 | \$75 | \$85 |
| Cheese Ravioli | \$2/per piece | | |
| Manicotti | \$3/per piece | | |

Amatriciana: Fresh Plum Tomatoes, Onions, Prosciutto, Fresh Basil & Garlic.

Della Casa: Portobello Mushrooms, Tomatoes, Asparagus and Eggplant in a Light Oil and Garlic with a Touch of Marinara.

Bolognese: Fresh Plum Tomatoes with Ground Beef, Pork, Carrots, Celery, Onions and Garlic.

CHICKEN (Poultry)

Small Large Thin Large Deep
(8-10 ppl) (12-15 ppl) (18-20 ppl)

| | | | |
|----------------------------------------|---------------|--------------|------|
| Murphy (Hot or Sweet) | \$50 | \$65 | \$85 |
| Cacciatore | \$45 | \$60 | \$75 |
| Oreganato | \$45 | \$60 | \$75 |
| Scarpiello | \$60 | \$75 | \$85 |
| Savoy | \$45 | \$60 | \$75 |
| Saltimbocca or Capri or Balsamico . . | \$7/per piece | | |
| Marsala or Parmigiana or Francaise . . | \$6/per piece | | |

Murphy (Hot or Sweet): Medallions Sautéed with Onions, Peppers, Potatoes and Mushrooms.

Oreganato: Medallions Sautéed in Lemon, Butter, White Wine and Topped with Seasoned Bread Crumbs.

CHICKEN (Poultry) continued

Cacciatore: Medallions Sautéed with Mushrooms and Onions in a Light Basil Marinara Sauce.

Scarpariello: Medallions with Sliced Sausage, Fresh Rosemary in a White Wine Demiglaze.

Saltimbocca Ala Romano: Topped with Prosciutto and Mozzarella and Spinach in a Sage Infused Brown Sauce .

Francaise: Lightly Battered, Sautéed in a Lemon, White Wine Butter Sauce.

Parmigiana: Lightly Breaded with Mozzarella and Heart Meat Sauce.

Balsamico: Pan-Seared Breast, Chopped Tomatoes, in White Wine, Balsamic Demiglaze over Seared Spinach.

Marsala: With Exotic Mushrooms in a Marsala Demiglaze.



FRESH SEAFOOD

All Seafood is MARKET PRICED and Can Be Prepared in the Following Styles:

Piccata, Francaise, Napolitano, Pistachio Crusted, Dijon, Blackened, Cajun, Potato Crusted
Chilean Sea Bass Tilapia Halibut
Swordfish Flounder Salmon Shrimp

FRESH SEAFOOD continued

Napolitano: Fresh Basil, Chopped Tomatoes and Sliced Garlic in a White Wine Balsamic Sauce.

Piccata: Lemon and White Wine Sauce with Capers.

Francaise: Lightly Battered, Sautéed in a Lemon, White Wine Butter Sauce.

Cajun or Blackened: Served Over Sautéed Broccoli Rabe and Cherry Peppers.



FAVORITES

| | Small (8-10 ppl) | Large Thin (12-15 ppl) |
|-----------------------------------------------|---------------------|---------------------------|
| Sausage & Peppers & Onions . . | \$50. | \$65 |
| Fried or Cajun Calamari | \$50. | \$65 |
| Mussels Marinara or Garlic Sauce | \$30. | \$40 |
| Zuppa Di Clams | \$35. | \$50 |
| Fried Zucchini | \$25. | \$35 |
| Broccoli Rabe and Sausage . . | \$50. | \$75 |
| Stuffed Baby Artichokes | \$50. | \$75 |
| Eggplant Parmigiana | \$40 | \$60 |
| Eggplant Rollatini | \$3.50/per piece | |
| Jumbo Meatball in Sauce | \$3.50/per piece | |
| Mini Meatball in Sauce | \$2.00/per piece | |

INTERNATIONAL

Small Large Thin Large Deep
(8-10 ppl) (12-15 ppl) (18-20 ppl)

| | | | |
|-------------------------------|------------------|-----------------|------|
| Paella | \$50 | \$75 | \$95 |
| Potato Cheese | | | |
| Pierogi | \$35 | \$50 | \$65 |
| Chicken or Pork | | | |
| Teriyaki | \$30 | \$40 | \$50 |
| Baby Back Ribs | \$50 | \$70 | \$85 |
| Chicken Cordon Bleu | \$7.00/per piece | | |
| Corned Beef & | | | |
| Cabbage | \$40 | \$60 | \$75 |
| Lobster Ravioli | \$50 | \$70 | \$85 |
| Kielbasa & | | | |
| Sauerkraut | \$40 | \$60 | \$70 |
| Swedish | | | |
| Meatballs | \$40 | \$55 | \$65 |
| Blackened Salmon/ | | | |
| Grilled Pineapple . . | \$50 | \$65 | \$80 |
| Nori Tuna | \$55 | \$70 | \$80 |
| Shrimp Scampi | | | |
| (u15) w/Rice | \$85 | \$110 | n/a |
| Stuffed Cabbage . . . | \$35 | \$55 | \$65 |
| Salmon Stuffed w/Crabmeat - | Market Price | | |



MEAT

All Meat is MARKET PRICED

| |
|----------------------------------------|
| New York Strip |
| Prime Rib with Au Jus |
| Filet Mignon |
| Crown Roast of Pork |
| Honey Baked Ham with Mustard Glaze |
| Leg of Lamb with a Rosemary Demi Glaze |
| Whole Roasted Turkey with Turkey Gravy |
| Pastrami |
| Braised Short Ribs/Italian Gravy |
| Stuffed Pork Loin |
| Whole Roasted Baby Pig |

COMPLETE MEALS

\$125.00 Serves 10-12 ppl

| |
|----------------------------------------------------------------------------------------------------------------------------------------------------|
| Spiral Sliced Honey Ham with Mustard Glaze with Mashed Potatoes, Sweet Potatoes, Vegetable Medley and Choice of Salad. |
| Traditional Turkey Dinner with Stuffing, Mashed Potatoes and Vegetable Medley with Cranberry Relish and Turkey Gravy and Choice of Salad. |
| Roasted Prime Rib of Beef Au Jus with Roasted Potatoes, Vegetable Medley and Choice of Salad. |
| Corned Beef and Cabbage with Potatoes and Honey Glazed Carrots and Choice of Salad. |

SIDES & SAUCES

| | Small (8-10 ppl) | Large Thin (12-15 ppl) |
|-----------------------------|---------------------|---------------------------|
| Spinach..... | \$30 | \$45 |
| Broccoli..... | \$35 | \$50 |
| Broccoli Rabe | \$45 | \$65 |
| Vegetable Medley..... | \$35 | \$55 |
| Asparagus..... | \$40 | \$50 |
| Roasted Red Potatoes ..\$30 | | \$45 |
| Roasted Garlic | | |
| Mashed Potatoes | \$30 | \$45 |
| Steak Fries | \$25 | \$35 |
| Herb Risotto | \$25 | \$35 |

| | PINT | QUART |
|-------------------|------|-------|
| Bolognese..... | \$7 | \$11 |
| Marinara..... | \$5 | \$9 |
| Vodka | \$6 | \$10 |
| Amatriciana | \$7 | \$11 |

CONTINENTAL BREAKFAST SELECTIONS

Bagels and Assorted Cream Cheeses

Plain, Scallion & Vegetable Serves 10-12 ppl \$25

Sliced Fruit Tray

Small Serves 10-15 ppl \$35

Medium Serves 20-30 ppl \$65

Large Serves 35-45 ppl \$85

Petite Pastries Tray

24 Assorted Mini Pastries including
Cheese Danish and Crumb Cake

Small Serves 10-12 ppl \$24

Croissant Platter

Filled with an Assortment of Tuna Salad,
Egg Salad and Chicken Salad

| Small (4-6 ppl) (12 pieces) | Medium (8-10 ppl) (24 pieces) | Large (14-16 ppl) (36 pieces) |
|-----------------------------------|-------------------------------------|-------------------------------------|
| \$29.95 | \$49.95 | \$69.95 |



DESSERT

| | |
|-------------------------------------------------|-----------|
| Tiramisu (8-10 ppl) | \$25 |
| Bread Pudding (8-10 ppl - 1/2 pan) | \$25 |
| Ricotta Cheesecake (7 inch round) | \$25 |
| Carrot Cake (7 inch round) | \$25 |
| Flourless Tort (7 inch round) | \$25 |
| Butter Cookies | \$14/lb |
| Pignoli Cookies..... | \$25/lb |
| Chocolate Chip Cookies..... | \$1/ea |
| Assorted Italian Cookies and Macaroons | \$16/lb |
| Assorted Pastries - | |
| Small Tray (8-10 ppl) | \$30 |
| Mini Cannolis..... | \$1.75/ea |
| 1/2 Sheet Cake | \$65 |
| Whole Sheet Cake | \$120 |
| Zeppoles with Honey and Powdered Sugar - | |
| Small Tray (8-10 ppl) | \$20 |
| Brownies - (1 Dozen)..... | \$15 |
| Chip & Cannoli Dip - (16" Tray) | \$35 |
| Chocolate Covered | |
| Strawberries | \$0.75/ea |
| Biscotti/Nuts | \$0.75/ea |

Beverage Service Options Available Upon Request

Sodas:

Cola, Sprite, Ginger Ale, Root Beer, Orange

Juices:

Apple, Cranberry, Grapefruit,
Tomato, Orange, Pineapple

Spring Water

Pellegrino Water

Aqua Panna Water

Tonic Water

Club Soda

Iced Teas

Flavored Iced Teas

Coffee

Wines & Assorted Alcoholic Beverages

Beers – Domestic

Beers – Imported

Equipment Rentals

| | |
|-----------------------------------------------------|-----------|
| Silver Chafing Dishes | \$25/ea |
| Wire Rack Chafing Holders | \$2/ea |
| White Folding Chairs | \$2.25/ea |
| Oval & Round Tables (<i>seats 8-10</i>) | \$10/ea |
| Tablecloths – White or Ivory | \$10/ea |
| Specialty Colored Tablecloths | \$12/ea |
| Napkins – White or Ivory | \$2/ea |
| Specialty Colored Napkins | \$3/ea |
| 8 Ft Banquet Tables | \$10/ea |

Delivery & Set Up Charges

| | |
|----------------------------------------------|---------|
| Delivery Within 5 Mile Radius. | \$25 |
| Delivery Outside of 5 Mile Radius | \$50 |
| Set Up by One of Our Professionals . . . | \$25/hr |
| Captains (<i>4 hr minimum</i>) | \$40/hr |
| Servers (<i>4 hr minimum</i>) | \$25/hr |
| Bartenders (<i>4 hr minimum</i>) | \$25/hr |



CATERING REQUEST FORM

THE PRIMAVERA REGENCY

1080 VALLEY ROAD

STIRLING, NEW JERSEY 07980

PHONE: (908) 580-0707 FAX: (908) 580-9114

NAME: _____

COMPANY (IF APPLICABLE): _____

MAILING ADDRESS: _____

EVENT LOCATION: _____

EMAIL ADDRESS: _____

PHONE NUMBER: _____ CELL NUMBER: _____

HOW WOULD YOU LIKE TO BE CONTACTED: MAIN PHONE Y/N CELL PHONE Y/N EMAIL Y/N

DATE OF FUNCTION: _____

TYPE OF EVENT: _____

PICK UP AT OUR LOCATION: _____ DELIVERY _____ OR FULL SERVICE (STAFFED) _____

APPROXIMATE NUMBER OF GUESTS: _____

HORS D'OEUVRES & APPETIZERS: _____

SALADS: _____

SOUPS: _____

SANDWICH PLATTERS: _____

COLD PLATTERS: _____

SPECIALTY CHEESE PLATTERS: _____

HOT BUFFET ITEMS: _____

SIDES AND/OR SAUCES: _____

DESSERTS OR CAKES: _____

BEVERAGE OPTIONS: _____

EQUIPMENT RENTALS: _____

DELIVERY AND/OR SET UP: _____

SERVICE STAFF: CAPTAIN _____ SERVERS _____ BARTENDERS _____



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